

sundance

CATERING MENUS WEDDING GUIDELINES & GENERAL INFORMATION



Updated June 2008

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These wedding guidelines are mandated for all weddings at Sundance unless other arrangements or negotiations have been made in your specific contractual agreement.

We hope that the following menus will offer you and your guests a wide variety of choices while at Sundance. Our Chefs work to assure that catered meals will be as locally sourced and organic as possible.

Lodging Requirement

Events booked more than 61 days in advance require lodging accommodations for a minimum of two nights. Select weeks of the year require a three or five night minimum stay. Please contact the sales office for more details.

Rehearsal Hall	35 lodging rooms per night
Creekside	20 lodging rooms per night
Screening Room	20 lodging rooms per night
Wasatch	10 lodging rooms per night
Bear Claw	Requirement varies
Elk Meadows	Requirement varies

Wedding Coordinator/Planner

Sundance requires all brides work with a wedding planner to coordinate the timing and all the details of your wedding day. An on-site day of contact is required – please provide the name and contact information of your coordinator to your catering manager. Please ask your catering manager for Sundance’s recommended wedding planners.

Sundance will assign a catering manager for your wedding function to assist you in planning the Sundance aspects of your event (schedule of events, room set up, menus, audio visual requirements, lodging and guest activities). Sundance’s catering managers do not act as wedding coordinators and are not responsible for the ceremony or procession, managing vendors arranged by the bridal party, the timing of the toast, cake cutting, etc. Your catering manager can refer you to our preferred vendors to make your own arrangements for a wedding coordinator, entertainment, flowers, cakes, etc. Your catering manager will ensure that all the menus, room design, food and facilities are set up and serviced to your specifications.

Charges

All weddings are required to meet a contracted food and beverage minimum for your event(s) (please see your contractual agreement). This minimum does not include alcohol, audio visual, set up charges, service charge, tax or any other miscellaneous charges.

A service charge and Utah State sales tax will be added to all catered function related charges (food, beverage, AV, rentals and miscellaneous charges). Current service charge and tax rates are: Service Charge 20%, Utah Food Tax 7.5%, Other Sales Tax 6.5%. Rates are subject to change without notice.

All weddings at Sundance will be pre-paid in full based upon estimated/expected charges. Please refer to your schedule of deposits in your contractual agreement. Final prepayment must be made 10 days prior to your event. Sundance reserves the right to cancel your function if full prepayment has not been received. Any remaining balance at the conclusion of the event can be paid by check or credit card the day upon receipt of the final invoice. If payment is not presented within 5 days of receipt of the invoice, the credit card on file will be billed for all outstanding charges.

A \$100.00 set-up labor charge will be applied to all events and is assessed per function room per day. Additionally, \$100.00 room re-set charge will be applied to rooms that need to be re-set within the same day, or to change the set-up of a room once it has been set.

A \$100 delivery charge will be added to all deliveries for catered food and beverage to guest rooms.

SPRING / SUMMER 2008

A 20% taxable service charge and applicable Utah sales tax will be added to all prices.

Menus & Details

Should you need additional menu options, we are happy to customize a menu for your special day. Menus and event details are due to your catering manager no later than twenty-one (21) days prior to the wedding. Food selections may not be changed inside of (7) days prior to the function without chef approval.

All prices are subject to change without notice. Food menu prices will be guaranteed 60 days prior to the function. Alcohol prices are subject to change without notice.

All food and beverage items served in Sundance catering facilities must be provided through the Sundance catering office, other than the wedding cake and (traditional) table favors. No outside food and beverage may be brought into Sundance catering spaces. The Sundance Deli cannot deliver to any catering facility.

The time periods for meal functions are defined as follows: Breakfast is served between 6:00 AM and 11:00 AM; Lunch is served between 11:00 AM and 3:00 PM; Dinner is served between 4:00 PM and 10:00 PM.

All food may be served or displayed for a maximum of two (2) hours. Due to health regulations, at the conclusion of a function, all left over food is the property of Sundance and may not be removed from the premises.

Sundance will do its best to accommodate special dietary requests with advance notice. Kosher meal requests must be received at least fourteen (14) days in advance as the food is ordered from out of state.

Plated dinners may be either single or dual entrée only with all guests receiving the same entrée. Pricing for plated dual entrée menus is the highest price of the two selections plus an additional fee for the second entrée; maximum of two entrées for plated events. Pricing for a buffet with multiple entrees is based upon the highest price of the selections plus an additional \$7.00 per additional entrée per person.

A children's menu can be requested, or children ages 11 and under are 50% off the selected menu.

For hors d'oeuvres style receptions, a minimum of \$25.00 per person must be spent in food and beverage.

Staffing

Sundance will provide staffing for your events based upon the following: 1 server per 50 guests for buffet meals. One server per 20 guests for plated meals.

Additional banquet servers, staff or attendants may be requested at \$25.00 per hour, 2 hour minimum.

Chef attendants/carvers are \$100.00 each (for up to 2 hours).

Events that go past midnight will be billed additional labor fees of \$25 per hour per staff.

Guarantees

The final guaranteed attendance for food and beverage functions is due three (3) full business days (Monday thru Friday, 9:00 AM – 5:00 PM) prior to the first scheduled event. The guarantee is to be called or emailed into the catering office no later than 10:00 AM.

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<u>Event Day</u>	<u>Guarantee Due by 10 AM on</u>
Monday	the previous Wednesday
Tuesday	the previous Thursday
Wednesday	the previous Friday
Thursday	the previous Monday
Friday through Sunday	the previous Tuesday

If a final guarantee is not received, the catering office will consider the last number given as the guarantee. Sundance will prepare for 3% over the guaranteed number. The wedding party is financially responsible for the guaranteed number of guests or the actual number of guests in attendance, whichever is greater. There will be a 10% surcharge assessed for any guests in attendance above 3% over your guarantee. If the final guaranteed number of guests exceeds the function space maximum capacity a 10% surcharge will be assessed on the overage.

Signed Banquet Event Orders (BEOs), and event resume if applicable, are required ten (10) days prior to the start of any function. If a signed BEO is not received prior to the event, the last Banquet Event Order sent will be accepted as approved.

Bar Service

As hosts, Sundance is responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to insure the safety of guests. Alcohol can be served in private functions daily from 11:00 AM until 1:00 AM.

All alcohol must be purchased through Sundance and served by Sundance bartenders. Sundance requires minimum sales of \$300.00 per bar.

Sundance is not able to guarantee beverage/alcohol prices or wine selections; which are subject to change and availability without notice from the UDABC. All alcohol orders must be submitted a minimum of 14 days in advance. Sundance can purchase and supply specially requested wine and liquor that is not on our wine list at the client's request, based upon availability from the UDABC. Advance payment is required for special orders and a minimum order/purchase amount will apply.

One bartender (and cashier when applicable) is required for every 50 guests. Bartenders, cocktail servers and cashiers (for cash bars) are billed at \$25.00 per hour, 2 hour minimum.

Sundance bartenders keep a bar tab/inventory sheet for each event recording a group's consumption. Your wedding planner or a representative for the bridal party may review and sign-off on the inventory sheet at the close of each bar. If the bar control sheet is not reviewed by a coordinator or member of the wedding party at the conclusion of each function, the beverage quantities and billing may not be disputed.

Wedding Cakes

A cake cutting fee of \$2.50 per person will apply for your cake to be cut and served. Sundance does not provide wedding cakes or the cake cutting and serving utensils. Indicate to your catering manager if you would like to keep the top layer of your cake and not have it cut. Please ask your baker to provide you with cake boxes to take home any leftovers.

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Banquet Equipment & Linen

Sundance will provide you with our standard 72" dinner rounds in our table inventory (for events in our standard function rooms). Sundance will also provide the necessary banquet tables for standard buffets and bars. Sundance offers two styles of chairs – conference chairs and wooden folding chairs, based upon a first request basis and availability of current inventory. Standard china, glass and silverware for a standard meal function will be provided. If you would like any specialty tables, chairs, linens or place settings not in the current Sundance inventory, your catering manager can make the rental arrangements.

Sundance will provide you with a choice of the linen held in our inventory. Complimentary linens are not floor length. Available table linen colors are cream, white, dark green, burgundy and black overlays. Napkins come in cream or white. Special orders and red & white check linens are available at the client's expense with a minimum one week notice.

Groups that arrange their own linens must provide them to Sundance 24 hours prior to the start of the function. Sundance will put the linens on the tables and will collect the linen into a pile at the conclusion of the function for the group to take. Sundance is not responsible for any lost or damaged linen.

Décor & Entertainment

Access to the space(s) you are using for set up and decorating will be available 2 hours prior to your function unless additional time is contracted in advance. Décor may not be put anywhere around the resort other than in/at your contracted function space(s). All décor, materials and equipment must be removed immediately at the conclusion of your function unless you have contracted or arranged an extended tear down time.

It is understood that the Sundance premises will be left in a neat and orderly condition, free of debris, decor or display refuse. Based on time and labor, a group will incur additional charges for the removal of the group's décor/materials at any event, minimum fee of \$100.

Sundance will charge a minimum \$100.00 clean up fee for throwing confetti, rice, flowers or birdseed. Clean up fees may also be assessed for any and all damages or extra clean up at the conclusion of your event (due to décor, outside vendors, guests, etc.).

Subcontractors

The wedding party agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners etc.) adhere to all Sundance policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or display refuse. The bridal party is liable for any charges associated with damage to the premises. The bridal party will be billed for any labor charges associated with clean up or removal of the group's décor, minimum fee of \$100.

Subcontracted companies, guests and coordinators may not park vehicles in front of Sundance buildings. Vehicles may pull up to buildings for load in and out for 30 minutes and then must be parked in approved parking stalls in the parking lots. Vehicles left unattended for longer than 30 minutes will be towed by Sundance at the owner's expense. No vehicles may load or un-load one (1) hour prior to the event or during the event.

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Audio Visual

Sundance requires that all audio visual equipment and services be provided through our in-house provider, Cornerstone (excluding photographers, videographers, DJs or entertainment). In the event that any AV is used from another AV vendor, there will be a minimum charge of \$200.00 per function assessed.

Outdoor Events

Sundance requires indoor back-up weather function space for all outdoor functions. Room rentals for the back-up location will be charged regardless of usage of the space.

Sundance reserves the right to make the decision to move any outdoor function to an indoor facility in the event of inclement weather or predicted inclement weather. The decision by Sundance to move the function will be made twenty-four (24) hours prior to the start of the function.

Changes/Delays

Changes to set-up, food and beverage, or guaranteed numbers made within twenty-four (24) hours of the function are subject to additional fees. Minimum fee: \$50.00.

If the wedding party delays an event more than 30 minutes past the start time of the function, Sundance will not be responsible for the quality of the food or for preparing additional food as replacement. The group will be responsible for the payment of any additional labor hours associated with the delayed starting time.

Shipping

Sundance must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at Sundance. All items should be addressed to the group contact and marked "hold for guest." Any freight or shipping charges incurred as a result of material (e.g. literature, equipment, etc.) being shipped to or from Sundance remain the sole responsibility of the guest. Freight or shipping requiring additional labor will be charged accordingly. A fee of \$5.00 per box will be charged for return shipment through the Sundance PBX office. A fee of \$5.00 per box will be charged to deliver to lodging units and catering spaces.

Security/Liability

Sundance will not assume responsibility for damage to, or loss of any merchandise or articles left in any catering space prior to, during, or following an event. The guests accept full responsibility for any and all damages or losses incurred.

Sundance Resort maintains a smoke free environment.

Smoking is not allowed in any of Sundance's conference spaces or guest rooms.

Please let your catering manager know if ash trays outside the buildings will be required for your guests.

Banquet Chef  Alex Estevez

Pastry Chef  Meghan Rule

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HORS D'OEUVRES

Minimum order of 25 pieces required for all items.

The Hors d'oeuvres on this page are not recommended to be passed.

TEMPURA PRAWNS or SESAME CRUSTED SHRIMP With Spicy Coconut Peanut Sauce	\$3.75 Per Piece
PANCETTA WRAPPED TUSCAN SHRIMP with ORANGE MUSTARD	\$3.25 Per Piece
POACHED JUMBO SHRIMP ON ICE with SPICY COCKTAIL SAUCE	\$3.50 Per Piece
INDIAN CHICKEN TANDOORI	\$3.00 Per Piece
CHICKEN PROVENCAL SATAY with FIGS & KALAMATA OLIVES	\$3.75 Per Piece
THAI CHICKEN SATAY with COCONUT PEANUT SAUCE	\$3.00 Per Piece
SZECHUAN BEEF SATAY	\$3.25 Per Piece
KOREAN BEEF BULGOGI SATAY	\$3.50 Per Piece
MEDITERRANEAN SALAD STICKS Fresh Mozzarella, Artichoke Heart, Sun dried Tomato & Kalamata Olive on Bamboo Skewer	\$3.75 Per Piece
THAI BEEF SALAD in ENGLISH CUCUMBER CUPS	\$4.50 Per Piece
PORK POT STICKERS with PONZU SAUCE	\$2.75 Per Piece
ASIAN EGG ROLLS with TAMARIND SAUCE	\$3.50 Per Piece
EMPANADAS Choice Of: Spicy Shrimp, Grilled Vegetables, Chipotle Chicken, Or Barbequed Pork	\$3.50 Per Piece
QUESADILLAS with SOUR CREAM & SALSA FRESCA Choice Of: Chipotle Chicken, Three Cheese, Pulled Pork Or Corn, Tomato & Black Bean	\$2.75 Per Piece
WOOD FIRE PIZZETTIS Choice of: Smoked Mozzarella & Chilies, Artichoke and Goat Cheese, Thai Chicken, Kalamata Olive & Fontina Cheese, Vegetables & Sun-dried Tomato-Basil Pesto	\$2.75 Per Piece

SPRING / SUMMER 2008

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The Hors d'oeuvres on this page can be butler passed. Servers for passing are \$50 for up to 2 hours.

Minimum order of 25 pieces required for all items.

CRAB CAKES with CHIPOTLE PEPPER CREAM SAUCE	\$4.25 Per Piece
SALMON CAKES with AVOCADO LIME SAUCE	\$3.75 Per Piece
ROASTED GARLIC CHICKEN CAKES with CILANTRO LIME AIOLI	\$2.75 Per Piece
SPICY SHRIMP CAKES with RED CHILI AIOLI	\$3.50 Per Piece
SHRIMP SALAD on BELGIAN ENDIVE	\$4.00 Per Piece
RED PEPPERCORN CRUSTED TUNA on a WONTON CRISP Served Rare with Wasabi Ginger and Radish Sprouts	\$5.25 Per Piece
ALBACORE TUNA & AVOCADO WRAP with SWEET ONION DIP	\$3.25 Per Piece
SMOKED SALMON & CUCUMBER ROLL with CHIVE CREAM	\$4.50 Per Piece
PEKING DUCK ROLL	\$3.75 Per Piece
SWEET POTATO CAKES with CRÈME FRAICHE & CAVIAR	\$3.50 Per Piece
CURRY CHICKEN & MANGO SAVORY TART	\$3.25 Per Piece
BEEF CARPACCIO ON CROSTINI with HORSERADISH & ARUGULA	\$3.50 Per Piece
MINIATURE GRILLED SANDWICHES Choice Of: Reuben or Ham & Cheese Melt	\$4.00 Per Piece
ASSORTED FOCACCIA BRUSCHETTA Choice of: Eggplant Puree with Sun-dried Tomato Pesto, Marinated Feta Cheese with Sweet Salsa Verde, Diced Grilled Vegetables & Blue Cheese	\$3.25 Per Piece
SICILIAN CAPONATA BEGGAR'S PURSE Grilled Eggplant, Peppers, Pine Nuts and Feta in Puff Pastry	\$3.25 Per Piece
GOAT CHEESE & APPLE TART	\$3.25 Per Piece
WILD MUSHROOM PROFITEROLE	\$3.00 Per Piece
SPINACH SPANAKOPITA	\$3.50 Per Piece
SOUP SHOTS (minimum of 50) Choice of one: Cream of Spinach, Cauliflower Bisque, Wild Mushroom, Tomato Basil, Butternut Squash, Cream of Asparagus	\$3.50 Each

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HORS D'OEUVRE DISPLAYS & PLATTERS

All platters & displays require a minimum order for 25 people.

HOUSE-MADE DIP

(minimum order of 25 people per dip) Traditional Hummus, White Bean & Oregano, Bleu Cheese & Scallion, Kalamata Olive Tapenade, Roasted Garlic & Onion. Served with a Choice of: Tortilla Chips, Grilled French Bread, Toasted Pita Bread, or Toasted Focaccia

\$3.00 per person per dip

MEXICAN LAYERED DIP with TORTILLA CHIPS

Guacamole, Fresh Salsa, Refried Beans, Sour Cream, Black Olives, Green Onions, Cheddar Cheese

\$60.00 (serves 25)

CRUDITÉ OF FRESH VEGETABLES with DIP

(Select one) Roasted Garlic & Onion, Herbed Yogurt, or Bleu Cheese & Scallion

\$3.75 per person

GRILLED SEASONAL VEGETABLE PLATTER with DIP

(Select one) Roasted Garlic & Onion, Herbed Yogurt, or Bleu Cheese & Scallion

\$5.00 per person

SUNDANCE MIXED GREENS OR CAESAR SALAD

\$5.00 per person

FRESH SEASONAL FRUIT TRAY with YOGURT DIP

\$4.00 per person

DOMESTIC CHEESE BOARD with SEASONAL FRUIT & CRACKERS

\$5.00 per person

ARTISAN CHEESE BOARD with SEASONAL FRUIT & CRACKERS

\$6.50 per person

BAKED ARTICHOKE & CHEESE FONDUE with GARLIC CROSTINI

\$125.00 (serves 25 people)

MEDITERRANEAN ANTIPASTI

Prosciutto, Dry Cured Salami & Mortadella, Fennel Salad, Cured Olives, Marinated Artichoke Hearts, Tomatoes, Mozzarella, Shaved Parmesan and Fresh Melon

\$9.00 per person

WOOD GRILLED SHRIMP PLATTER with CHOICE OF SAUCE

(Select One) Mango Yogurt Sauce, Traditional Cocktail Sauce, or Spicy Citrus Chutney

\$200.00 (serves 25)

SCOTTISH SMOKED SALMON

Capers, Chopped Onions, Lemon Wedges & Rye Crostini with Dill or Chive Crème

\$140.00 (serves 25)

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RECEPTION STATIONS & CARVINGS

Prices do not include chef attendants for stations.
Servings are reception / hors d'oeuvres portions.

RAW BAR

Crab Claws, Blue Points Mill Point or Canada Cup Oysters on the Half Shell, Nantucket Little Neck Clams on the Half Shell, Green Lip Mussels, and Jumbo Shrimp all served on ice with New Orleans Remoulade, Fresh Horseradish, Cocktail Sauce, and Meunierre Sauce, Tabasco
Market Price (approximately \$65.00 per person) Minimum 50 people

PASTA STATION

Manicotti Rolls, Tortellini, Penne Pasta, Alfredo & Marinara Sauces, Parmesan, Breadsticks
\$10.00 per person
With Italian Meatballs and Sausage \$15.00 per person

BAKED POTATO BAR

With Butter, Sour Cream, Chives, Bacon Crumbles, Cheddar Cheese, Roasted Garlic, and Salsa Fresca
\$5.00 per person

HONEY GLAZED BONE IN PIT HAM

Sambal Pineapple Chutney & Sundance Rolls
\$195.00 (25 servings)

FIG AND APPLE STUFFED ROASTED PORK LOIN

Sour Cherry Reduction, Mustard Remoulade & Sundance Rolls
\$275.00 (25 servings)

ROASTED LEG OF LAMB

Apple Mint Jelly & Sundance Rolls
\$315.00 (25 servings)

ROASTED PRIME RIB

Au Jus, Horseradish Sauce & Sundance Rolls
\$400.00 (25 servings)

ROASTED TURKEY BREAST

Cranberry Relish, Traditional Gravy & Sundance Rolls
\$250.00 (25 servings)

SALMON EN CROUTE

Whole Atlantic Grilled Salmon Filet Baked In a Puff Pastry Shell, served with Tomato Chutney.
\$275.00 (25 servings)

SEARED BEEF TENDERLOIN

Mango Chutney, Gorgonzola Cream Sauce & Sundance Rolls
\$500.00 (25 servings)

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DINNER BUFFETS

Dinner menus include: Freshly Baked Bread and Butter,
One Salad Selection - additional salad \$2 per person or price listed,
Chef's Choice of Seasonal Side Dishes – Vegetable and Starch,
Dessert (see dessert menu),
Beverage Station of Iced Tea or Lemonade and Coffee

Single entrée dinners are the listed buffet price per person.
Multiple entrees are highest price of your entrée selections plus \$7.00 per additional entrée.

SALAD SELECTIONS

Seasonal Fresh Fruit Salad with Fresh Mint
Marinated Mushroom Salad with Herb Vinaigrette
Organic Mixed Greens with Two Dressing Selections
Classic Caesar with Parmesan Cheese and Garlic Croutons
Spinach Salad with Mushrooms, Red Onion and Balsamic Vinaigrette
Grilled Vegetable Salad with Balsamic Vinegar & Extra Virgin Olive Oil

GOURMET SALAD SELECTIONS

Additional price per person next to each salad added to price of entrée

Grilled Shrimp & Papaya Salad with Citrus Dressing \$7
Spinach Salad, Roasted Pears, Walnuts & Bleu Cheese with Raspberry Vinaigrette \$4
Sundance Field Greens with Seasonal Berries, Cucumbers & Pomegranate Vinaigrette \$3
Caprese Salad of Mixed Greens with Buffalo Mozzarella, Plum Tomatoes, Fresh Basil & Balsamic Vinaigrette \$5
Seafood (may include bay shrimp, calamari, salmon, crab) & Black Bean Salad with Avocado Vinaigrette \$7
Asian Salad of Napa Cabbage & Assorted Lettuces, Toasted Slivered Almonds, Scallions, Mandarin Oranges & Sesame-Soy Vinaigrette \$3

Add \$3.00 to entrée price to plate & serve salad for a buffet meal.

SOUP DU JOUR

\$4.50



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FISH / SEAFOOD

BLACKENED ATLANTIC SALMON with CUCUMBER CANTALOPE SALSA
\$33.00

MUSTARD SEED CRUSTED TROUT FILET with LEMON CREAM SAUCE
\$34.00

PISTACHIO CRUSTED HALIBUT with CITRUS SHALLOT SAUCE
\$35.00

SEAFOOD LASAGNA with SHRIMP, CRAB & CHARDONNAY CREAM
\$35.00

SHRIMP & VEGETABLE LINGUINE with CHARRED TOMATO CREAM SAUCE
\$34.00

VEGETARIAN & PASTA

STUFFED PORTOBELLO MUSHROOM with CREAMY RISOTTO & BLEU CHEESE
\$27.00

OVEN BAKED CHEESE TORTELLINI PRIMAVERA with ROASTED GARLIC ALFREDO
\$27.00

VEGETABLE CURRY with MANGO SALSA SAMBAL & BASMATTI RICE
\$27.00

VEGETABLE UDON
Udon noodles with Stir Fry Vegetables, Tofu and Garlic Stir Fry Sauce
\$27.00

WILD MUSHROOM RAVIOLI with CHARRED TOMATO SAUCE & QUESO FRESCO
\$27.00

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MEAT

Steaks for all guests are prepared to the same temperature – medium, unless otherwise requested prior to your event.

SUNDANCE PEPPER CRUSTED BEEF FILET with MANGO CHUTNEY

\$47.00

HERB ROASTED PRIME RIB with AU JUS & HORSERADISH

\$40.00 (minimum of 25 people) Chef carver required @ \$100 per chef

MARINATED TOP SIRLOIN STEAK with PINAPPLE JICAMA SALSA

\$35.00

12 HOUR POT ROAST with CRIMINI MUSHROOM GRAVY

\$30.00 (minimum 20 people)

MOLASSES MARINATED RACK OF PORK with CHIPOTLE CIDER SAUCE

\$34.00

PAN SEARED JERK MARINATED CHICKEN BREAST with MANGO CILANTRO SALSA

\$27.50

PARMESAN CRUSTED CHICKEN CORDON BLEU with SPINACH CREAM SAUCE

\$29.00

ROTISSERIED CHICKEN with GREY POUPON MUSTARD SAUCE

\$27.50

STUFFED CHICKEN FLORENTINE with WILD MUSHROOM BORDELAISE

Chicken Breast Stuffed with Feta, Wild Mushrooms and Sautéed Spinach

\$30.00

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BARBECUE BUFFETS

Live Grill in outdoor settings with uniformed chef, weather permitting.

All menus include Dessert (see dessert menu) and Beverage Station of Iced Tea or Lemonade and Coffee

SUMMER GRILL

Potato Salad, Sundance Slaw, Baked Beans, Corn On The Cob, Watermelon, Sour Kraut, Caramelized Onions, Cheese, Lettuce, Tomatoes, Pickles, Onions & Condiments, Angus Beef Burgers, Achiote Marinated Boneless Chicken Breast, Bratwurst, Soft Potato Buns
\$34.00 per person

CARRIBEAN GRILL

Caribbean Salad with Cucumber, Tomatoes, Avocado & Red Wine Vinaigrette, White Rice, Braised Black Beans, Vegetable Skewers, Marinated Grilled Bone-In Mango Chicken and Jerk Pork Chops with Guava BBQ Sauce
\$42.50 per person

MEXICAN GRILL

Mexican Green Salad, Rice, Black Beans, Fresh Tortillas, Sour Cream, Queso Fresco, House made Guacamole and Pico De Gallo, Chorizo Sausage, Marinated Grilled Chicken, Pulled Pork Carnitas, Carne Asada Top Sirloin Steak
\$44.50 per person



Red & white checked linens and wild flower centerpieces are the perfect additions to your BBQ for a Western themed rehearsal dinner.

A Country, western or bluegrass band will have your guests tapping their toes while dining on our fabulous barbecue fare.

Ask your catering manager for details and pricing.



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A 20% taxable service charge and applicable Utah sales tax will be added to all prices.

All BBQ menus below include: Fresh Baked Cornbread with Honey Butter,
Potato Salad, Sundance Slaw, Molasses Baked Beans and
Corn on the Cob (when unavailable – Corn Salad may be substituted)
Dessert and Beverage Station

SOUTHWESTERN BBQ

Andouille Sausage, Marinated Chicken Breast, BBQ Beef Brisket, Southern Pulled Pork with Jack Daniel's
BBQ Sauce, Roasted Corn & Jalapeno Relish
\$43.00 per person

SUNDANCE BBQ

Chicken Breast with Mango BBQ Sauce, Chipotle-Garlic Shrimp, New York Steak with Ancho-Honey
BBQ Sauce
\$49.00 per person

BBQ CHICKEN with MANGO BBQ OR JACK DANIELS BBQ SAUCE

\$27.00 per person

SOUTHWESTERN STYLE BBQ PORK RIBS

\$32.00 per person

GRILLED ATLANTIC SALMON with FRESH PICO DE GALLO

\$33.00 per person

GRILLED SHRIMP SKEWERS with PINEAPPLE RELISH

\$36.00 per person

ACHIOTE MARINATED RIB EYE STEAK with ROASTED CORN RELISH

\$39.00 per person

GRILLED FILET MIGNON with BALSAMIC RED ONIONS

\$47.00 per person

MARINATED GRILLED VEGETABLES

Red & Green Peppers, Red Onion, Eggplant, Squash and Portobello Mushrooms
\$7.00 per person as a second entrée to any of the above selections

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PLATED DINNERS

Dinner menus include: Freshly Baked Bread and Butter,
One Salad Selection (see below),
Chef's Choice of Seasonal Side Dishes – Vegetable and Starch,
Dessert (see dessert menu),
Beverage Service of Iced Tea or Lemonade and Coffee

SALAD SELECTIONS

Marinated Mushroom Salad with Herb Vinaigrette
Organic Mixed Greens with Two Dressing Selections
Classic Caesar with Parmesan Cheese and Garlic Croutons
Spinach Salad with Mushrooms, Red Onion and Balsamic Vinaigrette
Grilled Vegetable Salad with Balsamic Vinegar & Extra Virgin Olive Oil

GOURMET SALAD SELECTIONS

Additional price per person next to each salad added to price of entrée

Sundance Wedge Salad with Bacon, Gorgonzola, Candied Pecans, Apples and Ranch Dressing \$4

Grilled Shrimp & Papaya Salad with Citrus Dressing \$7

Spinach Salad with Roasted Pears, Walnuts, Bleu Cheese and Raspberry Vinaigrette \$4

Sundance Field Greens with Seasonal Berries, Cucumber & Pomegranate Vinaigrette \$3

Caprese Salad of Mixed Greens with Buffalo Mozzarella, Plum Tomatoes, Fresh Basil & Balsamic Vinaigrette \$5



FISH / SEAFOOD

GRILLED ATLANTIC SALMON with LOBSTER SAFFRON CREAM SAUCE

\$38.00 / \$10.00 additional as second entrée

BLUE CORNMEAL CRUSTED TROUT FILET WITH CILANTRO LIME SAUCE

\$39.00 / \$10.00 additional as second entrée

SESAME CRUSTED HALIBUT with GINGER PINEAPPLE PONZU SAUCE

\$40.00 / \$11.00 additional as second entrée

SPRING / SUMMER 2008

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MEAT

Steaks for all guests are prepared to the same temperature – medium, unless otherwise requested prior to your event.

SUNDANCE PEPPER CRUSTED BEEF FILET with MANGO CHUTNEY

\$52.00 / \$16.00 additional as second entree

MARINATED TOP SIRLOIN STEAK with PINEAPPLE JICAMA SALSA

\$40.00 / \$9.00 additional as second entree

HERB MARINATED RACK OF LAMB with RED WINE JUS

\$50.00 / \$10.00 additional as second entree

MOLASSES MARINATED RACK OF PORK with CHIPOTLE CIDER SAUCE

\$ 39.00 / \$17.00 additional as second entree

PISTACHIO CRUSTED CHICKEN BREAST with CITRUS BEURRE BLANC

\$33.00 / \$9.00 additional as second entree

ROTISSERIED CHICKEN with GREY POUPON MUSTARD SAUCE

\$32.00 / \$8.00 additional as second entree

CHICKEN OSCAR topped with CRAB, ASPARAGUS TIPS & HOLLANDAISE

\$37.00 / \$11.00 additional as second entree

VEGETARIAN

STUFFED PORTOBELLO MUSHROOM with CREAMY RISOTTO & BLEU CHEESE

\$32.00 / \$7.00 additional as second entree

STUFFED BELL PEPPER with SUN DRIED TOMATO, BLACK BEANS, FETA & COUS COUS

\$32.00 / \$7.00 additional as second entree

Banquet Chef  Alex Estevez

SPRING / SUMMER 2008

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DESSERT MENU

Buffet meals include one dessert selection; groups of 40 or more may select two dessert choices.

Plated meals include one dessert selection.

Additional Dessert Selections with a meal are \$4.00 per person per additional selection.

A la carte desserts are \$6.00 per piece.

Add \$3.00 to a buffet price to plate and serve dessert.

*** Indicates Desserts that can be plated.**

CAKES

Chocolate Peanut Butter Cake*

Lemon Cream Cake with Fresh Berries*

Chocolate Decadence*

CHEESECAKES

Butterscotch Cheesecake with Pecan Brittle*

Double Chocolate Cheesecake*

Vanilla Bean Cheesecake with Fruit Topping*

TARTS & PIES

Fresh Fruit Tart*

Milk Chocolate Caramel Tart*

Key Lime Pie with Graham Cracker Crust

Lemon Tart Garnished with Fresh Fruit*

Strawberry Rhubarb Crostata*

Deep Dish Apple

Cherry Pie

WARM PAN DESSERTS

Peach, Cherry or Blueberry Johnnycake Cobbler

PICK-UP DESSERTS

Assorted Freshly Baked Jumbo Cookies

Assorted Bars – Sundance, Black & White, Brownies

Sundance's Assorted Miniatures (Selection might include: Truffles & Candies, Tarts, & Profiteroles)*

★ GOURMET PLATED DESSERT SELECTIONS ★ *Add \$2.00 for these selections*

INDIVIDUAL MILK CHOCOLATE CARAMEL TART

CITRUS POUND CAKE with CHANTILLY CREAM & SUGARED BERRIES

INDIVIDUAL STRAWBERRY TART with TOASTED PISTACHIOS & CRÈME ANGLAISE

INDIVIDUAL LEMON CREAM TART with BLUEBERRY COMPOTE

INDIVIDUAL BOUCHON CHOCOLATE CAKE

Dark Chocolate Fudge Brownie Cake with Chocolate & Caramel Sauce and Fresh Raspberries

SPRING / SUMMER 2008

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TIMPANOGOS DESSERT TABLE

The Timpanogos Dessert Table is buffet style self-serve desserts.

The table must be selected for your entire guaranteed head count.

In addition to the specific desserts selected, the table will be garnished with fresh fruit and a selection of Sundance's assorted miniature desserts and pastries.

DESSERT SELECTIONS

20 – 60 Guests	Select Three Items Below
61 – 150 Guests	Select Four Items Below
151 or More Guests	Select Five Items Below

\$15.00 per person

CAKES

Chocolate Peanut Butter Cake
Lemon Cream Cake with Fresh Berries
Chocolate Decadence*

CHEESECAKES

Butterscotch Cheesecake with Pecan Brittle
Double Chocolate Cheesecake
Vanilla Bean Cheesecake with Fruit Topping

TARTS & PIES

Fresh Fruit Tart
Milk Chocolate Caramel Tart
Key Lime Pie with Graham Cracker Crust
Lemon Tart Garnished with Fresh Fruit
Strawberry Rhubarb Crostata
Deep Dish Apple
Cherry Pie

WARM PAN DESSERTS

Peach, Cherry or Blueberry Johnnycake Cobbler

PICK-UP DESSERTS

Assorted Freshly Baked Jumbo Cookies
Assorted Bars – Sundance, Black & White, Brownies
Sundance's Assorted Miniatures (Selection might include: Truffles & Candies, Tarts, & Profiteroles)

Pastry Chef  Meghan Rule

SPRING / SUMMER 2008

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BAR BEVERAGE MENU

A minimum of \$300.00 must be spent per bar.
 Bartenders (and Cashiers for cash bars) are required and are billed at \$25/hour, 2 hour minimum.
 1 bartender/cashier recommended per 50 guests.

Bar Mix / Snack Mix \$2.00 per person

HOSTED BAR

CASH BAR

Hosted Bar prices do not include tax and service charge

Cash Bar prices include tax and service charge

SOFT DRINKS, BOTTLED WATERS, JUICES

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sunkist Orange, 7-Up, A&W Root Beer, Mountain Dew, Still & Sparkling Bottled Water Orange, Apple, Cranberry, Grape, Pineapple, Tomato

\$2.50 each

\$3.25 each

DOMESTIC BEER

Budweiser, Bud Lite, Coors Light, Amstel Light, O'Douls (non-alcoholic)

\$4.50 each

\$5.75 each

IMPORTED, PREMIUM & MICRO BEER

Pacifico, Heineken, Becks, George Killians Irish Red Lager, Bass Ale, Guinness Stout, Squatters, Hefeweissen, Pilsner, St. Provo's Girl, Sierra Nevada, Buckler (non-alcoholic)

\$6.00 each

\$7.50 each

PREMIUM LIQUOR

Tequila- Cuervo Traditional
 Vodka- Stolichnaya, Absolut
 Scotch- Glenlivet, Dewars
 Rum- Myers Dark, Bacardi Light, Captain Morgan
 Gin- Bombay Sapphire, Tanqueray
 Whiskey- Jack Daniels, Segrans 7, Crown Royal
 Bourbon- Makers Mark, Knob Creek

\$6.50 each
 price does not include mixers

\$8.00 each
 price does not include mixers

CORDIALS

Amaretto di Sorrano, Bailey's Irish Cream, Courvoisier VS, Sambuca, Kahula, Grand Marnier, B&B, Drambuie, Chambord, Frangelico

\$7.00 each

\$9.00 each

SUNDANCE LABEL WINES

See Wine List

\$11.00 per glass

SPRING / SUMMER 2008

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CATERING WINE SELECTIONS

As of April 2008

CHAMPAGNE & SPARKLING WINE

Domaine St. Michelle, Blanc de Blanc, Washington	NV	\$ 45
Gloria Ferrer, 'Royal Brut', Sonoma	NV	\$ 70
Nicholas Feuillatte, Brut, Epernay	NV	\$ 90
Veuve Clicquot, "Yellow Label", Reims	NV	\$ 110

SAUVIGNON BLANC

Kenwood, Sonoma	2005	\$ 39
*Sundance Honig, Sauvignon Blanc, Napa	2005	\$ 49
Pike & Joyce, Adelaide Hills, Australia	2004	\$ 55

CHARDONNAY

Sundance Selby, Chardonnay, Russian River	2004	\$ 49
Sonoma-Cutrer, Russian River	2005	\$ 61

WHITE VARIETALS

Beringer, White Zinfandel, Napa	2005	\$ 32
Hogue, Riesling, Washington	2005	\$ 37
Kris, Pinot Grigio, Trentino-Alto Adige, Italy	2005	\$ 48
Sundance Mer Soleil, Late Harvest Viognier, Central Coast	2001 (375 ml)	\$ 49

PINOT NOIR

Fleur De California	2005	\$ 45
*Latour, Valmoissine, Pays D'oc	2004	\$ 50
*Sundance-Belle Glos, Sonoma Coast	2005	\$ 65

MERLOT

Ravenswood, 'Vintners Blend', California	2003	\$ 39
Sundance Judd's Hill, Napa	2005	\$ 49
Franciscan, Napa	2003	\$ 65

CABERNET SAUVIGNON

14 Hands, Washington	2004	\$ 32
Los Vascos, Rothschild, Chile	2004	\$ 37
Estancia, Paso Robles	2004	\$ 48
*Francis Coppola, 'Claret', California	2005	\$ 60
Sundance-Altamura, Cabernet, Napa	2003	\$ 70
Beringer, 'Knights Valley', Napa	2002	\$ 72

RED VARIETALS

Ravenswood "Vintners Blend" Zinfandel, California	2004	\$ 38
Whishing Tree, Shiraz, Australia	2004	\$ 40
Jaboulet, 'Parallel 45', Cotes Du Rhone	2005	\$ 42
*Jeriko, Syrah, Mendocino	2003	\$ 42

*Wineries that use organic farming methods

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